

PREPARATION OF BEAN CURD

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Abstract

PURPOSE: To prepare bean curd having excellent quality in a short time in high efficiency by adding a prescribed amount of water to fine powder of raw soybean, immersing the powder in the water under stirring and squeezing the soaked soybean.

CONSTITUTION: For example, raw soybean powder having particle diameter of 10-20μm is added with a prescribed amount of water and immersed for 5-10min under stirring. The immersion product is subjected to a prescribed squeezing treatment with a centrifugal separator, etc., to obtain the objective bean curd.

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